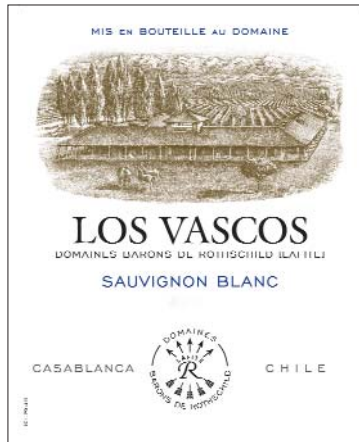


VIÑA LOS VASCOS

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Casablanca Valley, Chile



Los Vascos Sauvignon Blanc 2011

THE VINEYARD

In the mid-nineteenth century, two of the leading Chilean wine producers brought vines from Bordeaux to improve the quality of the original vineyard of Vina Los Vascos. Chile's natural geographic frontiers protected it from the Phyloxera epidemic of the late nineteenth century and resulted in an unbroken line of wine stock that now produces some of the finest wines in all of Chile.

HARVEST & AGEING

The 2011 vintage was characterized by scarce precipitations and temperatures inferior to the average. A frost-free spring favored healthy bud break, blooming and fruit set. Temperatures rather moderate during summer and autumn allowed grapes to ripen slowly bringing both good aromatic precursors and well balanced acidity. Grapes mostly harvested from the Casablanca Valley and a small amount from Colchagua Andes and Leyda valleys, the harvests were directly monitored by technical team of Viña Los Vascos in order to ensure quality. The fruit is sorted before being chilled and then macerated for a few hours. It is then pressed to obtain the juice, which is fermented at low temperatures to keep all of its potential intact. Alcoholic fermentation takes place in stainless steel vats under controlled temperatures between 12° and 14°C.

WINEMAKER'S NOTES

Pale yellow robe with green hints. The nose expresses an array of fruit aromas like lime, white peach, pear, pineapple, green apple, and fine chive notes. Fresh mouthfeel, good body, and persistence.

Grape Varieties: 100% Sauvignon Blanc

Yield: 10 ton/ha

Annual Production: 25,000 cases

Total Acidity: 4.3 g/l

pH: 3.1

Alcohol degree: 13.5%

